



SIGNATURE CAVIAR SELECTIONS

MICHAEL MINA'S CAVIAR PARFAIT —OR— TRADITIONAL ROYAL CAVIAR SERVICE

IMPERIAL GOLDEN* | 350

ROYAL OSETRA* | 250

KALUGA* | 175

TASTING TRIO OF ALL THREE* | 725

SHELLFISH

order individually or for the table



ICE COLD

PETITE | 130 GRANDE | 260

served with classic sauces & garnishes

PACIFIC & ATLANTIC OYSTERS* | 24

MAINE LOBSTER | 42

LEMONGRASS-POACHED PRAWNS | 32

CHERRYSTONE CLAMS | 18

CHANNEL ISLAND SEA URCHIN | 41

HOT CHARCOAL-GRILLED

PETITE | 130 GRANDE | 260

brushed with confit garlic, lemon & espelette

PACIFIC & ATLANTIC OYSTERS* | 24

MAINE LOBSTER | 42

WHITE PRAWNS | 32

CHERRYSTONE CLAMS | 18

KONA ABALONE | 55

STARTERS

JAPANESE HAMACHI CRUDO* 29

KISHU MANDARIN, BLOOD ORANGE, CUCUMBER, BLACK SESAME

MICHAEL MINA'S AHI TUNA TARTARE* 34

MINT, PINE NUTS, SCOTCH BONNET, SESAME OIL

CRISPY SPOT PRAWNS 38

YOUNG COCONUT, MAKRUT LIME, SWEET & SOUR MANGO, CURRY LEAF

MARKET LETTUCES & SHAVED VEGETABLES 24

TENDER HERBS, HIJIKI SEAWEED, LEMON-SHALLOT VINAIGRETTE

STEAMED FARMHOUSE EGG & DELTA ASPARAGUS 32

POLENTA, IBERICO HAM, GREEN GARLIC-COCONUT BROTH

POTATO GNOCCHI & MAINE LOBSTER 36

PETIT POIS, BLONDE MORELS, CHERVIL

GRILLED OCTOPUS 29

MAGIC MYRNA POTATO, ALMONDS, CELERY BRANCH, CAPERS

**Health District Notice: Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.*



FOIE GRAS

ROASTED HUDSON VALLEY FOIE GRAS* 69

ALMOND STREUSEL, BROOK'S CHERRY, HYSSOP, SZECHUAN PEPPER GASTRIQUE
served with toasted Brioche

MAINS

MICHAEL'S LOBSTER POT PIE 145

BRANDIED-LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

PHYLLO-CRUSTED SOLE 64

BLUE CRAB BRANDADE, PEA SHOOTS, MUSTARD BEURRE BLANC

SONOMA SPRING LAMB* 72

PEPERONATA, ROSEMARY, HARISSA-BLACK OLIVE JUS

ORA KING SALMON 62

CHIOGGIA BEETS, HORSERADISH, WILD WATERCRESS, LEEKS, MUSTARD

'PEPPER STEAK'*

12^{oz} NEW YORK STRIP OR 8^{oz} FILET MIGNON 78 | 85

POMMES PAILLASSON, SMOKED BÉARNAISE, JUMBO ASPARAGUS

sub Japanese Kagoshima Wagyu | minimum 3oz, 35 per oz



APPLEWOOD-SMOKED

*Castelvetrano olives
artichokes, capers*

BRANZINO

Mediterranean, EUR

HALF FISH *serves 1 | 75*

WHOLE FISH *serves 2 | 145*



SPICE-CRUSTED

*Long beans, thai basil, galangal
coconut-green curry*

ATLANTIC SWORDFISH

Gloucester, MA

6^{oz} *serves 1 | 65*

12^{oz} *serves 2 | 120*

ACCOMPANIMENTS

HALF MAINE LOBSTER 42 | SHRIMP 'SCAMPI' 42 | KING CRAB OSCAR STYLE MP

SIDES

FRENCH WHITE ASPARAGUS | SAUCE GRIBICHE, LOVAGE 29

ÉCHIRÉ BUTTER WHIPPED POTATO PURÉE 15

ROASTED MUSHROOMS | PARMESAN ESPUMA, TOASTED PINE NUT 17

SAUTÉED BRUSSELS SPROUTS | PISTACHIO, LIME 17

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